



Culinary Masterclass and luncheon ft. Hungarian “daredevil” Chef Bíró Lajos

Venue:

Miele Gallery, Singapore

Date:

Wednesday, 5 April 2017

Time:

10:00am - 2:00pm

Price:

\$128+ pp

Chefs:



Bringing “modern Hungarian” to the plate and giving birth to this concept, Bíró Lajos takes on Hungarian classics with a modern twist.

Here, he will showcase his techniques with signature dishes on how he brought this concept to life in Budapest, which has become a trend in the Hungarian dining scene.

MENU

PRE-LUNCHEON RECEPTION

caviro romio, tintoretto' prosecco extra dry

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AMUSE BOUCHE

TRUFFLED TARHONYA

dill and paprika sauce

2015 castello banfi, san angelo pinot grigio toscana igt

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PANCAKE HORTOBÁGY STYLE

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FILET MIGNON WELLINGTON

black bird leg “madárka”

2014 castello banfi, chianti superiore docg

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PAPRIKA ICE CREAM

giacobazzi, moscato spumante dolce rosé

coffee

newby tea selections

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Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

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